



## TARÓN 4M

### GRAPES

The bodega has a total of 700 has. Split between four localities of the Rioja Alta: Cuzcurrita de Río Tirón, Tirgo, Sajazarra and Villaseca. It is from among these vineyards that we select the grapes with which Tarón 4M is made. These are vines with low yields, subject to very careful monitoring of ripening so as to decide the ideal time to harvest.

### VARIETIES

100% Tempranillo

### WINEMAKING METHOD

Stemmed grapes left in cold maceration for three days before the start of alcoholic fermentation, started off by the grapes' autochthonous yeasts. Fermented in stainless steel vats at a controlled temperature of no more than 25°C.

### AGEING

The free-run wine is run off and malolactic fermentation starts, before completing this process in American oak casks. The lees are stirred (bâtonnage) to keep them in suspension during this process. The wine remains for 4 months in the cask, before rounding off in the bottle for a further 9 months.

### TASTING NOTES

Deep cherry colour with a violet rim denoting its youth. Good aromatic intensity of very ripe red-berry fruit, hints of fine patisserie well integrated with the nuances from the cask. Structured with soft, sweet tannins. A general hint of toasted wood, but discreet and friendly, accompanies all these aromatic and taste sensations. Intense in the mouth and long in the finish.

### SERVING TEMPERATURE

Best served at around 16°C.